

School Nutrition News

A Newsletter from the Wisconsin Department of Public Instruction, Division of Finance and Management

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Winter 2009-2010

Breakfast Stars

Usually when the phone rings at DPI and someone is asking how to begin a school breakfast program; it is the voice of a foodservice manager, teacher, administrator or school nurse on the other end of the line. So when Randall Joint #1 School District Business Manager, Carol Gebhard Dyer contacted us several months ago and explained that she had been approached by three students who wanted to know what they had to do to start a breakfast program at their school, we were intrigued.

The students, all eighth graders, are members of the district's gifted and talented program. By the time they approached Carol about school breakfast at Randall, they had already completed much of the required leg work including surveying parents and students to assess need and working with school faculty on the possibility of offering breakfast in the classroom. When our office was contacted for technical support on meeting meal pattern compliance and financial considerations, they already had everyone on board including school administrators, faculty and the foodservice department. With guidance and support from school officials and teacher Marilyn Erbentraut, the girls presented their breakfast proposal at the December 14th, 2009 school board meeting. According to Carol the board was very impressed by their "thorough research and very professional presentation" and approved a pilot breakfast program for the district beginning in January 2010.

The girls will share their story at the school breakfast conference in Fond du Lac on April 14th. If you plan on attending the conference, be sure to sit in on their session to hear more about how a few young ladies laid the groundwork for a "Grab and Go" breakfast program in their school. Congratulations, girls, on a job well done. You can be very proud of the positive changes you have made at Randall School.

More Money for Equipment



USDA guidance memo SP 14-2010 announced that Wisconsin will be receiving \$331,229 from the FY 2010 National School Lunch Program (NSLP) Equipment Assistance Grant. Only schools that did not receive funding from the ARRA equipment grant will be able to apply and priority will be given to schools at or above 50% free and reduced price meal eligibility. A mailing will be sent to eligible NSLP authorized representatives with more information.

Franklin Garden a Big Hit

Franklin Elementary School in the La Crosse School District planted a garden on a plot next to the school parking lot last spring. Joni Ralph, School Nutrition Supervisor, reports harvesting over 1,200 pounds of vegetables. The produce was shared between the school cafeterias, after-school programs, Fresh Fruit and Vegetable Program, food pantries and student families.

Chef Chris Roderique joined in the fun at the Harvest Festival when he combined roasted corn, chopped onion, tomatoes, cilantro, jalapeno pepper, garlic and lime to make a salsa the students and parents raved about.

Under the guidance of Pablo Ruiz, After School Coordinator, the students actually helped plot out the land, planted seeds and cared for the garden during the summer. When it was harvest time, they went out to the garden with wheel barrels to pick the vegetables. Student helpers over the summer received produce to take home with them. Pablo reports it became the cool thing in La Crosse to have vegetables in your bicycle baskets!



Chef Chris Roderique uses the garden as an outdoor classroom for students and parents.

Trans Fat Pop Quiz



Trans fats are mostly found in:

- | | |
|-----------------------------|---------------------|
| a. Margarine and Shortening | b. Fried Potatoes |
| c. Cookies and Crackers | d. Potato Chips and |
| e. All of the above | Snack Foods |

For answer see back cover.

Shout it... Shout it... Tell All About It!!



Is your staff proud to be working with the Fresh Fruit and Vegetable Program (FFVP)? Do staff, school administrators, parents, and community realize how important feeding nutritious fruits and vegetables are to hundreds of children every day? Are they all aware of the wonderful variety of fruits and veggies the students are sampling, eating and learning about every week?

As Diane Chapeta from Chilton/Hilbert Schools writes, "Advertise! Publicize! Yell it from the Rooftop!"

Market the wonderful free fresh fruit & vegetable snacks you are working so hard to serve to your students. As a participating school, USDA requires you to widely publicize the availability of the free fresh fruits and vegetables, as well as promote the activities associated with the program.

Here is some news worth shouting about. What will your school shout out next?

- As a participating FFVP school, you are one of 73 schools in Wisconsin helping to provide over 26,000 students with over 2.3 million fresh fruit/vegetable (f/v) snacks during the 2009-2010 school year (based on 3 x/week snacks)!!
- \$520.67 all in pennies was raised by students during a 10 day penny drive as part of the FFVP activities at Glendale Elementary in Madison. Money collected was designated for fresh fruit/vegetable purchases for Second Harvest. The winning classroom was able to choose the fresh f/v for January's FFVP snack menu.
- James Madison Elementary in Stevens Point was host to a morning tour and school FFVP/wellness discussion with Mr. Scott Hill, District Director for U.S. Representative David Obey (CD7) and Lorolei DiSogra, Vice President, United Fresh Produce Association, Washington DC, and representatives from DPI, American Heart Association and the Department of Health Services.



Pat Farrell, Food Service Director at Bayfield School District, holds a tray of blackberries and star fruit for use in the Fresh Fruit and Vegetable Program. What a treat in early December!

New Approaches to School Breakfast

Breakfast conferences coming to an area near you:

- **Tuesday, February 16, 2010**
Holiday Inn (Stevens Point)
- **Wednesday, April 14, 2010**
Ramada Inn (Fond du Lac)

Sessions will include new approaches to school breakfast and will target those starting a program or enhancing a current program. Registration cost is \$35.00 per person, but the workshop registration fee will be waived for one (1) representative from each Kohl Grant school.

For more information and registration details go to:
www.sna.wi.org/conference/jointbreakfast/2010/

School Breakfast Challenge Winners

State Superintendent Tony Evers has announced the winners of the 2008-2009 Wisconsin School Breakfast Challenge. The six winning districts that had the highest percent increase in school breakfast served are:

- **Enrollment Category of 400 or less**
 - Milwaukee CEO Leadership Academy
 - Milwaukee St. Peter Immanuel Lutheran
- **Enrollment Category of 401 to 3,001**
 - Union Grove Joint #1 School District
 - Monona Grove School District
- **Enrollment Category of 3,001 or more**
 - Mequon-Thiensville School District
 - Stoughton Area School District

The goal of the Challenge was to encourage schools to implement a School Breakfast Program if they did not offer one and to increase breakfast participation by 50% in existing school breakfast buildings. Over the past several years, Wisconsin has made great strides in increasing breakfast participation. As reported in the 2009 School Breakfast Scorecard released by the Food Research and Action Center, Wisconsin's Average Daily Participation in school breakfast has increased from 125,354 in 2007-2008 to 134,052 in 2008-2009. To read the entire School Breakfast Scorecard go to <http://frac.org/pdf/breakfast09.pdf>

For a complete list of schools that succeeded at the Challenge and success stories from the six winning schools go to:
<http://dpi.wi.gov/fns/brkchlng.html>

Congratulations to all schools that succeeded at the Wisconsin School Breakfast Challenge!

USDA FY 2010 Appropriations Update

The following updates have been provided from the USDA regarding national appropriations for the Fiscal Year 2010. The Department of Public Instruction is awaiting further detail from the USDA on each of these funding streams.

National School Lunch Program (NSLP) Equipment Assistance Grants

A total of \$25 Million in funding will be awarded to eligible School Food Authorities across the country that participate in the NSLP; and did not receive an American Reinvestment and Recovery Act (ARRA) grant in FY2009. Applications that were previously collected for the first round of grants will be used for the selection process for the second round. Watch our ARRA webpage for further information on this grant:

www.dpi.wi.gov/fns/recovery.html

Direct Certification Grants

An additional \$22 million will be available for grants to States with lowest rates of children certified for free meals, including an additional \$3 million for technical assistance. As in prior grants for Direct Certification (DC), the purpose is to assist States in making technology improvements, and providing technical assistance to Local Education Agencies to increase DC rates. Grants will be targeted to States with the lowest rates of children directly certified.

Meet Your DPI Team



Rek E. Teitelman Kwawer

Rek is pronounced like “wreck”. Kwawer almost rhymes with “power” (but not quite).

- Birthplace: New York City
- Hobbies: Cooking, decorating cupcakes, biking, and contra dance (American folk dance)
- Book at bedside: Best American Short Stories anthologies.
- Favorite part of job: Since I’m writing this on my 2nd day, I’ll say the best part is meeting new people and learning new things.

Expanded Reimbursement Eligibility for Suppers

We are pleased to announce that Wisconsin has become eligible to receive reimbursement authority for “At Risk” After School suppers under the Child and Adult Care Food Program (CACFP). The Agriculture, Rural Development, Food and Drug Administration and Related Agencies Appropriations Act, 2010, which was signed into law October 21, 2009, expanded the program to include Wisconsin. Approved “At Risk” After School Care sites may now be reimbursed for up to one snack and one supper per child served afterschool, or with State Agency approval, on weekends and holidays.

Participation in the “At Risk” After School Care Center component of the CACFP requires the institution to be a school or child care center located in the attendance area of a school in which at least 50 percent of enrolled children are eligible for free or reduced price school meals. The center must provide after school hour care and education or enrichment activities.

In order to be approved to receive reimbursement for suppers, your agency must submit a CACFP contract via the on-line contract process. Please contact Barb Douglas at 608-267-9129 for further information on participation in the “At Risk” After School Care Program and refer to the CACFP Internet Application manual found at:

<http://dpi.wi.gov/fns/cacfpapps.html> for instructions on submitting an on-line CACFP contract.

Small Victories Returns



After a year hiatus Small Victories is returning! Please watch the mail for a new Small Victories training opportunity in late April or early May on grant writing, school breakfast ideas and purchasing options and ethics. We’ll look forward to seeing you there!

Chefs in the Cafeteria

In October USDA launched *Chefs in the Cafeteria*, inspired by White House Assistant Chef, Sam Kass. The initiative connects chefs to schools and schools to chefs to find ways to work together, share best practices, and help get nutritious foods to our nation’s kids. Through the use of an internet tool that is designed to be user-friendly and promote discussion and debate, participants can start a conversation, answer a question or just enjoy reading.

In addition there is still the Team Nutrition Directory of Chefs. This lists chefs who are willing to volunteer their time in schools to inspire children about cooking and food choices. Schools seeking food service advice can search through the directory and find chefs in their area.

For more information go to:

<http://healthymeals.nal.usda.gov/chefs.html>



New Guidance

School Programs (SP) 01-2010 Applying Geographic Preferences in Procurements for the Child Nutrition Programs-Updates

SP 02-2010 Procurement Questions

SP 08-2010 Geographic Preference for the Procurement of Unprocessed Agricultural Products in the Child Nutrition Programs

USDA updated the definition of the term “unprocessed” as it relates to the use of geographic preferences in procurements by School Food Authorities (SFA) and other service institutions. Agricultural products that have been chopped, cut, sliced, diced or shucked now meet the parameters of “unprocessed” as used in the Farm Bill. Therefore, when procuring this type of “unprocessed” agricultural product, SFAs and other service institutions can now use geographic preference.

USDA further amends what is to be considered to be “unprocessed locally grown or locally raised agricultural products” when applying the geographic procurement preference option. “Unprocessed agricultural products” means only those agricultural products that retain their inherent character. The following handling and preservation techniques shall not be considered as changing a product into a product of a different inherent character: cooling, refrigerating, freezing; size adjustment through size reduction made by peeling, slicing, dicing, cutting, chopping, shucking, and grinding; drying/dehydration; washing; the application of high water pressure or “cold pasteurization”; packaging (such as placing eggs in cartons) and vacuum packing and bagging (such as placing vegetables in bags); butchering livestock, fish and poultry; and the pasteurization of milk.”

There have been some questions about how the definition of *unprocessed agricultural products* applies to the Fresh Fruit and Vegetable Program (FFVP). The geographic preference provision applies to the FFVP within the framework of the program (i.e., produce in FFVP **must be fresh**). Schools in FFVP can choose to apply a geographic preference in their procurement of fresh fruits and vegetables for the program. Thus, sliced and bagged produce would be ok, but not frozen or dried.

SP 04-2010 Extension of Weighted Averages Waiver FY 2010

This extends the waiver of the requirement for weighted averages for nutrient analyses of school lunches and breakfasts until September 30, 2010. However, USDA believes that weighted averages are more accurate and useful in determining what choices students are making so that we can better modify menus and provide nutrition education to students.



SP 06-2010 Exclusion of Military Combat Pay

This memo replaces “Family Size and Income Determinations in the Child Nutrition Programs for Certain Military Families” dated March 12, 2003.

Combat pay is defined as an additional payment made under Chapter 5 of Title 37 of the United States Code, which is received by the household member who is deployed to a designated combat zone. When determining eligibility for free and reduced price meals in the National School Lunch and School Breakfast Programs as well as free milk in the Special Milk Program, combat pay is excluded if it is:

- Received in addition to the service member’s basic pay;
- Received as a result of the service member’s deployment to or service in an area that has been designated as a combat zone; and
- Not received by the service member prior to his/her deployment to or service in the designated combat zone.

Combat pay received is normally reflected in the entitlements column of the military Leave and Earnings Statement (LES). Deployed service members are still considered members of the household for purposes of determining income eligibility for the Child Nutrition Programs, but only the portion of the deployed service member’s income made available by them or on their behalf to the household as income is counted.

SP 07-2010 Q&As: Milk Substitution for Children with Medical or Special Dietary Needs (Non-Disability)

This memo replaces SP 35-2009 (Q&As: Milk Substitution for Children with Medical or Special Dietary Needs). The memo highlights 3 additions to the original memo:

1. Question 5: schools participating in CACFP or SFSP **may** follow the milk substitution rule
2. Question 24: schools **may** serve organic milk or milk with a label indicating it was produced from cows not treated with hormones - each option meets the requirement.
3. Question 25: schools **do not** need to honor a request to substitute milk with organic milk or milk with a label indicating it was produced from cows not treated with hormones.

SP 10-2010 Fresh Fruit and Vegetable Program (FFVP) Targeted School Selection and Outreach Process

This memo reiterates information that was presented at the September 2009 Webinar regarding the targeting and outreach States must conduct in order to select schools for the program. The key to the targeting and outreach is so that this program benefits low-income children that generally have fewer opportunities to consume fresh fruits and vegetables on a regular basis. WI will no longer be completing the WI DPI discretionary grant process. We will be sending out an announcement to the schools that have at least 50% free and reduced price students and encourage them to apply for the program.

SP 12-2010 Unliquidated Funds Recovery and Reallocation Guidance for American Recovery and Reinvestment Act of 2009 Equipment Assistance Grants for School Food Authorities

This memo gives the State agency (SA) the authority to take the recovered unliquidated American Recovery and Reinvestment Act (ARRA) funds and award them to the next applicant(s) in line. Wisconsin currently has \$44,127 to reallocate. School Food Authorities (SFAs) have until September 30, 2010 to expend the awarded funds but are strongly encouraged to liquidate the ARRA grant funds as quickly as possible.

SFAs will be contacted by phone if they are being considered for these funds.

SP 13-2010 Food Nutrition Service (FNS) Farm to School Website, Email, and Site Visits

The Child Nutrition Division provided a Farm to School website located at <http://www.fns.usda.gov/cnd/F2S/Default.htm> and a new email address specifically for Farm to School communications (farmtoschool@fns.usda.gov). The website contains general information about Farm to School, as well as the *Know Your Food, Know Your Farmer* initiative and the USDA Farm to School Tactical Team.

The purpose of the Tactical Team is to support local and regional food systems by facilitating linkages between schools and their local food producers. The Tactical Team will be visiting nine school districts nationwide to analyze and assess variables that support or deter from the success of Farm to School activities.

Goals of the Tactical Team include:

- Assist schools in accessing local markets
- Enable food producers to effectively service their local schools
- Facilitate communication between interested stakeholders

If you are interested in a visit from the Tactical Team, please express your interest by accessing the above mentioned website. Requests are due to FNS by January 31, 2010. FNS will keep a database of all schools who request a visit so that they can keep them up to date on any new Farm to School developments.

Green Moment

The United States uses more than 80,000,000,000 aluminum cans each year. Recycling just one aluminum can saves enough energy to power a television for 3 hours.



Applications Available Soon

Applications for the USDA Fresh Fruit and Vegetable Program (FFVP) 2010-2011 school year will be available the end of January. Please watch for the official announcement on the FFVP website, <http://dpi.wi.gov/fns/ffvp.html>, as well as a mailing to all elementary schools with 50% or more of students eligible for free/reduced price meals. According to USDA guidelines, to be considered for the FFVP, your school must:

1. Be an elementary school
2. Have 50% or more of its students eligible for free and reduced price meals
3. Operate the National School Lunch Program
4. Submit an application for participation

Consider this exciting opportunity for your students. For more information, contact Linda Handel, RD, CD at 608-266-2741 or linda.handel@dpi.wi.gov.

First Annual Harvest Challenge

Students in Vernon County competed against each other and learned a significant amount about nutrition, preparing foods and the National School Lunch Program in the process. Four teams, each with staff and chef mentors, developed school lunches that incorporated locally-grown food, met NSLP nutritional guidelines and cost less than \$1. Then they put them to the test and a panel of judges and the community decided who did the best job.

The three categories used were:

1. Popular Choice
2. Student's Choice
3. Judges' Choice

Laurel High School swept the awards by winning all categories with a menu of Stromboli with marinara sauce, Italian chopped salad, and apple walnut torta.

Westby High School prepared Scandinavian meatballs, whole grain rice pilaf, Norsemens roasted veggies, multigrain roll and apple crisp.

Youth Initiative High School competed with creamy beef stroganoff, Asian sesame coleslaw and pumpkin cheesecake.

Viroqua High School, where the competition took place, prepared chicken empanadas, roasted fall vegetables, yogurt roll, and apple pudding cake.

Many hours of preparation time went into the success of this event but the enthusiasm of the students and the public made it all worthwhile. Plans for the second annual event have already begun.

For more information go to:

www.vernonbroadcaster.com/articles/2009/12/17/features/03feature.txt

Fuel Up to Play 60



The National Dairy Council® and the National Football League have joined forces to help students eat right and stay active with *Fuel Up to Play 60*. This free program focuses on empowering kids to make smart choices about nutrition and physical activity.

Enrolled schools receive a free Wellness Kit with posters, banner, display “cubes” and a chance to participate in the national *Fuel Up to Play 60* competition.

For more information and to register your school go to:

www.fueluptoplay60.com

Special Reminders

National School Breakfast Week – March 8-12, 2010

Theme: School Breakfast: Ready, Set, Go

More information can be found at:

www.schoolnutrition.org/ResourceCenter.aspx

SNA Spring Conference – March 11, 2010

Theme: Children’s Dietary Disorders

Location: Country Springs, Waukesha

More information can be found at: [http://www.sna-](http://www.sna-wi.org/conferences/register.html)

[wi.org/conferences/register.html](http://www.sna-wi.org/conferences/register.html)

Food Allergy Awareness Week - May 9-15, 2010

For more information including ideas for activities, PowerPoint presentations and free resources go to the *Get Involved page* at:

www.foodallergy.org/section/food-allergy-awareness-week1

SNA Annual Conference – June 20-23, 2010

Location: Radisson, La Crosse

More information can be found at: [http://www.sna-](http://www.sna-wi.org/conferences/)

[wi.org/conferences/](http://www.sna-wi.org/conferences/)

Trans Fat Pop Quiz Answer



Correct answer: e

For more information regarding trans fats and school meals refer to the USDA Dietary Guideline Fact Sheet posted on our nutrition webpage at:

<http://www.dpi.wi.gov/fns/nutrition.html>



Loans and Grants Available To Rural Schools

Schools located in communities with populations of 20,000 or less qualify to apply for grants and loans through the USDA’s Rural Development Community Facilities Program. This program provides loans and grants for the construction, acquisition, or renovation of community facilities or for the purchase of equipment for community projects.

Your school may want to begin or maintain farm-to-school activities and this program can provide funding to support such initiatives. For example, a loan could be used to set up cold storage as part of a larger effort to retrofit the school cafeteria to buy produce directly from farmers and return cooking capacity to school lunch.

For more information about eligibility, loan rates and terms, security requirements, and application process, go to:

www.rurdev.usda.gov/rhs/cf/cp.htm

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